Cream Sponge Cake

yolks 4 eggs
" 4 "
1 C. sugar
3 tbs. Cold Water
1/4 tsp. B.P.
Salt

1 1/2 tbs. corn starch - plus flour to fill 1 Cup
1 tsp. lemon extract

Beat yolks & Water until thick, add Sugar gradually & flavoring & beat 2 Mins. Add dry ingredients - then beaten egg whites.

Bake 30 Mins. 350°